

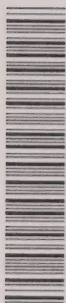
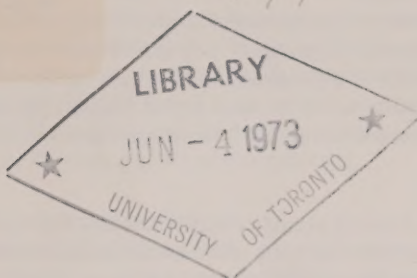
Chef

Government
Publications

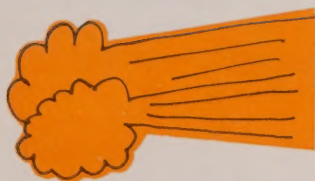
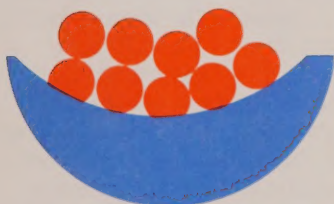
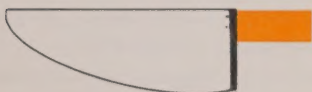
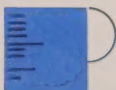
Ministry of Colleges and Universities
Apprenticeship Training

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Preparing food tastefully and attractively has been considered an art since earliest times. Food services is today one of Canada's largest industries and there is a growing demand for skilled chefs.

The Industrial Training Branch of the Ministry of Colleges and Universities has established an apprenticeship training course for men and women who are interested in a challenging career as chefs.

Qualifications

Applicants for apprenticeship must have passed their 16th birthday, be physically fit to do the work, and hold educational qualifications of Grade 10 or the equivalent. They should desire to cook and to prepare local, regional and national dishes with imagination and finesse.

Duties

Chefs in today's society must possess a thorough knowledge of the many and diversified styles of cookery. They must be qualified to prepare, season and properly cook soups, meats, fish, poultry, vegetables, puddings, and rice dishes. They must prepare sauces, gravies, salads, and fresh fruit desserts, and have a working knowledge of meat-cutting, carving, baking, pastry-cooking, and cake decorating.

A chef is called upon to regulate ovens, and refrigeration equipment and to supervise stock control. At the senior level a chef must oversee purchasing, menu planning, portion control and cost, as well as supervise the entire kitchen staff.

Training

The apprenticeship training program consists of three periods of training and instruction of 2,000 hours each (equivalent to approximately three years).

Early in the apprenticeship term the trainee takes a 15-week basic course in theory and practice conducted in the kitchens and food laboratories of a college of applied arts and technology and returns to the college for an advanced course of 15 weeks before completing the apprenticeship. These related courses of instruction are compulsory. For the remainder of the period, practical instruction is provided in the employer's establishment where the trainee works under the supervision of a journeyman chef. People already employed in the trade of cook who want to improve their education and opportunities can enrol as apprentices and may be able to complete the course in a shorter period. Depending on their experience, they may be granted credits and excused part of the training.

Training Allowances

When apprentices attend courses, their tuition fees, living allowance and travel expenses are paid by the Federal Department of Manpower and Immigration and the Ministry of Colleges and Universities under a shared-cost agreement.

Earning While Learning

Apprentices earn while they learn. Their wages are based on a percentage of those paid a journeyman in the same trade in the same establishment. The apprentice chef receives not less than 50, 65 and 80 per cent of a journeyman's rate for each of the three periods of training. At the conclusion of each 2,000-hour period, apprentices must receive the recommendation of their employer before proceeding to the next period of the contract.

Certificates of Apprenticeship

On completion of the three periods, apprentices must write a final examination. A passing mark of 60 per cent will entitle them to a Certificate of Apprenticeship. The Certificate of Qualification is issued by the Ministry of Colleges and Universities for this trade on the payment of a \$10 fee. It is not necessary to renew this certificate.

Employment Prospects

An apprentice can look forward to a good rate of pay and employment as a working chef in a high class hotel, restaurant or catering organization. For the experienced chef there are excellent prospects for advancement to executive positions in an industry calling for the highest standards of skill and competence.

Enquiries

All enquiries concerning apprenticeship should be addressed to the Director of Industrial Training or to the nearest district office listed on the back of this leaflet.

District Offices
Industrial Training Branch

Barrie 728-3727	Owen Sound 376-5790
Belleville 968-8671	Pembroke 732-9994
Brantford 756-5197	Peterborough 743-4172
Brockville 342-5033	Sault Ste. Marie 949-3331
Chatham 352-2800	St. Catharines 682-4313
Cornwall 933-4260	Sarnia 337-2165
Hamilton 527-9105	Stratford 273-1520
Kenora 468-6167	Sudbury 566-3071
Kingston 542-2853	Thunder Bay 345-2101
Kitchener 744-5211	Timmins 267-2420
London 438-2911	Toronto 965-4211
North Bay 474-5509	Windsor 256-8278
Ottawa 731-7100	



Ontario

Ministry of Colleges and Universities
Industrial Training Branch
W. F. Davy, Director
Toronto

Jack McNie, Minister
H. H. Walker, Deputy Minister